



3 Course menu including coffee 59

2 Course menu including coffee 47

Home made bread rolls with
French butter and olives 4

SPRING MENU

STARTER

Sea Rose

Crispy sea bass with a lemon & rose sauce
and chickpea polenta

Oh Laven-dear! (v)

Creamy goat cheese served on homemade
focaccia with lavender-infused honey

MAIN

Hibiscus-glazed Salmon

With courgettes, bell pepper and jasmine rice

Marigold Chicken

Served with purée and sautéed asparagus

Saffron Risotto

Served with acidic butter, macadamia nuts
and borage flowers

SunSalad (v)

Green salad, grilled halloumi, chickpea
polenta, sunflower seeds, cajun nuts, lavender
honey, croutons

DESSERT

Mimosa Cake

Chocolate & Orange Blossom Lava Cake

Please inform the team of any allergies | All the prices are in euros